

# TEA AT THE SAXON

Embark on this tea journey with us at the Saxon, where we take great pride in offering the exquisite Ronnefeldt Teastar Selection. This premium range of organic and vegan teas is crafted with sustainable care, delivering nature's finest flavours in every sip.

Our carefully selected teas are paired with a thoughtfully curated menu of sweet and savoury creations, crafted by our award-winning chefs to complement and elevate the unique flavours of each blend. To further enhance your time with us, we offer a refined selection of champagne, cocktails, and mocktails, as well as a carefully chosen array of waters and wines.

We invite you to savour every moment, as we guide you through a tea experience designed with care, passion, and attention to detail.

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

# RONNEFELDT TEASTAR

## BLACK tea

### Classic English Tea

perfect blend with a multitude of tea tips creating a full-bodied ceylon tea

### Splendid Earl Grey

distinctive bergamot and citrus infused english black tea

### Golden Assam

the robust assamica blends itself to a golden spicy character

### Darjeeling Springtime

the champagne of tea appreciated by connoisseurs for its fine tender shoots and aromatic flavour

### Smoked China

pine wood smoked chinese black tea which is better late than never

## WHITE tea

### Silver Moonlight

white young delicate leaves offering a nutty aroma, gentle sweetness, dried in fresh air

## OOLONG tea

### Dung Ti Oolong

the royal gemstone of taiwanese tea meticulously curated to create the finest spring oolong tea

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

# RONNEFELDT TEASTAR

## GREEN tea

### Finest Shizuoka Sencha

the monk eisai who enjoys copious amounts of the finest fragrant dark green tea

### Jasmine Pearls

a tribute to the imperial family, jasmine blossoms permeate the tea very gently upholding the ancient traditions for centuries

## HERBAL infused

### Rooibos Classic

experience the magic of africa through the patriotic blend 'the red bush tea'

### Rooibos Cream Orange

the comforting taste of bright oranges, delicate vanilla laced with the renowned 'red bush tea'

### Rooibos Chill Out

for those relaxing moments, rooibos and balm banish stress and bring serenity back with sunflower leaves

### Pure Chamomile Blossoms

a soothing and calming delight between chamomile buds and gentle aromatic orange notes

### Sweet Berries

bring new vitality to your life with an exquisite blend of red fruits and a fully body mixture of sweetness

### Moroccan Mint

the invigorating taste of moroccan mint melded with gunpowder pellets

GF-GLUTEN FREE DF-DAIRY FREE N-NUTS  
V-VEGETARIAN VE-VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

# CHAMPAGNE AND SIPS

## SPIRITED flavours

<b>Whisper of Pearls</b> pink hues of paradise	R255
<b>The Aeronaut</b> london dry gin transporting you to orbit	R210
<b>Normandy Pearl</b> the perfect taste of africa	R200
<b>Mirage</b> avion reposado, spiced orgeat, lime juice, chocolate bitters	R220
<b>Henrita</b> bayab dry gin, campari, elderflower syrup, lime juice	R245

## FRESH fusions

<b>Bergamot Berry</b> earl grey, orange, vanilla, blackberry soda	R150
<b>Sweet Nothing</b> basil, sugar snap pea, star anise, soda water	R140
<b>African Sunset</b> rooibos tea, apple juice, mint syrup	R120

## POP and pour

	<b>375ml</b>
NV Laurent-Perrier La Cuvée Brut, Mareuil-sur-Ay, France	R1 110
NV Billecart-Salmon Brut, Mareuil-sur-Ay, France	R2 300
	<b>750ml</b>
2018 Domaine des Dieux 'Claudia', Walker Bay, MCC	R 790
2019 L'Ormarins Brut Rosé, Franschhoek, MCC	R 820
NV Veuve Clicquot Yellow Label Brut, Reims	R2 990
NV Moët & Chandon 'Nectar Imperial', Épernay	R3 500
NV Pol Roger Rich Demi Sec, Épernay	R4 100
2015 Veuve Clicquot La Grande Dame, Reims	R12 500
NV Laurent-Perrier Grand Siécle, Tours-sur-Marne	R6 600
NV Ruinart Blancs de Blanc, Mareuil-sur-Ay	R4 800

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS  
V - VEGETARIAN VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

# GRAPES AND SPRINGS

CHILLED whites	2024 Iona, Elgin, Sauvignon Blanc	750ml R 790
	2022 Klein Constantia Perdeblokke, Constantia, Sauvignon Blanc	R2 300
	2023 Southern Right, Walker Bay, Sauvignon Blanc	R 690
	2023 Beaumont 'Hope Marguerite', Walker Bay, Chenin Blanc	R1 350
	2019 Deetlefs Estate Reserve Chenin Blanc, Breedekloof, Chenin Blanc	R 750
	2021 Iona Kloof, Elgin, Chardonnay	R1 850
	2021 Thamnus, Overberg, Chardonnay	R1 300
	2020 De Wetshof Riesling, Robertson, Riesling	R 790
ROSE bliss	2023 Mirabelle Rosé, Swartland	750ml R 490
	2024 Normandie Est. 1693 'Karen' 750ml, Franschhoek	R 680
	2023 Château d'Esclans 'Whispering Angel' 750ml, Provence, France	R1 200
MINERAL water	Saxon Verve Water still   sparkling	750ml R95
	Acqua Panna still	R150
	San Pellegrino sparkling	R150

*We take great care in keeping our wine selections current however, vintages and selections may occasionally change due to availability.*

GF - GLUTEN FREE   DF - DAIRY FREE   N - NUTS  
V - VEGETARIAN   VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill

# AFTERNOON TEA MENU

## SAVOURY delights

tomato tart, herb shortcrust, marinated tomatoes, basil pesto, whipped goats' cheese V

loch duart salmon gravlax, lemon cream cheese, pickled onion, croissant

black pepper and parmesan madeleine, parmesan cream, prosciutto, preserved fig

smoked chicken, ginger and plum relish, haricot bean, green beans DF

brioche bun, poached crayfish, garlic aioli, caviar

## SWEET indulgence

freshly baked scones, whipped cream, house-made berry jam, lemon curd

lemon sponge cake, lemon curd, lime gel, white chocolate, meringue

vanilla mousse, cherry confit, manjari 64% chocolate cremeux, chocolate brownie

raspberry cremeux, pistachio shortcrust, raspberry gel, orange and honey whip N

pavlova, french meringue, passion fruit curd, macerated strawberry, vanilla cream GF

coffee tart, vanilla shortcrust, coffee sponge, mascarpone whip

Follow us and share your special  
#SaxonMoments #SaxonTea  
#SaxonCelebrations #SaxonHotel

@TheSaxonHotel



*Our kitchen sources sustainable items for inclusion in our menus across the hotel. We source from local suppliers, use local quality ingredients supplied by farmers, herders, fishers, butchers, and artisans. All imported items are selected with the most stringent care from partners who share our sustainability ethos. Our premium range of teas and coffees are sustainably sourced.*

GF - GLUTEN FREE DF - DAIRY FREE N - NUTS  
V - VEGETARIAN VE - VEGAN

A discretionary gratuity of 12.5% will be added to your final bill